



Since 1911

Gas & Electric Fryers, The FRY-SAVER[®]

Heavy Duty, High Performance



Stainless Steel Construction

Stainless Steel Fry Tank



Countertop Fryers Gas and Electric

Keeps Oil at Peak Quality



The FRY-SAVER[®] - Oil Filtration System



Since 1911

Heavy Duty Floor Model Electric Fryers - 40 lb. and 65 lb.

The Cecilware Electric & Gas Floor Model fryers are designed with the foodservice operator in mind. We have built an

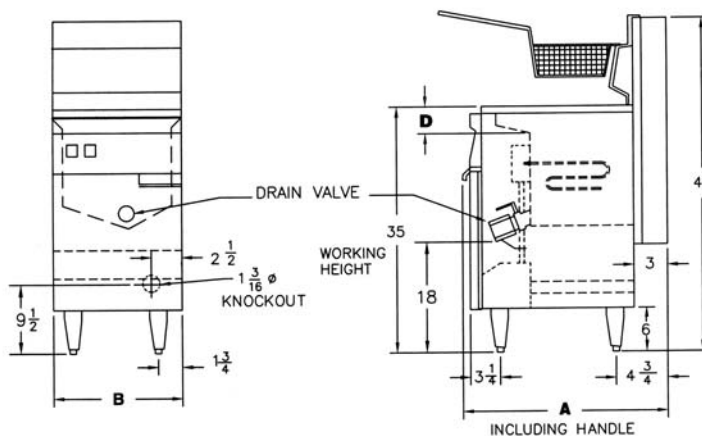
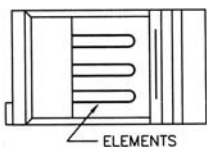


Features

- ✓ **Economical To Operate** - Maximum efficiency with a balanced electrical load.
- ✓ **Mechanical Temperature Controls**
- ✓ **Trouble Free, Low Watt Density, Fixed Elements**
- ✓ **High Energy Incoloy Elements** - provide fast recovery.
- ✓ **Robertshaw High Limit and Automatic Temperature Controls** - insure accurate, safe fryer operation. Conserve energy and save money.
- ✓ **Melt Cycle Controls** - standard on all models.
- ✓ **Oversized, Full-flow 1.25" Drain Valve** - makes draining effortless.
- ✓ **Tough Unibody Construction**
- ✓ **All Controls Are Easy To Service and Accessible From the Front of the Fryer.**
- ✓ **Options:** Locking & regular casters, single fry baskets, banking strips

| Model # | Tank | Fat Capacity | Overall Depth | Width | Ship Weight | Electrical | |
|----------|-----------------|--------------|---------------|-------|-------------|------------|---------------------|
| | | | | | | 1 Phase | 3 Phase |
| EFP-40* | Mild Steel | 40 lbs. | 31" | 15½" | 140 lbs. | 208V,50A | |
| EFS-40* | Stainless Steel | | | | | 208V,86.5A | 220V,48A / 380V,28A |
| EFP-65** | Mild Steel | 65 lbs. | 35" | 20" | 200 lbs. | 208V,58A | |
| EFS-65** | Stainless Steel | | | | | 208V,100A | 220V,55A / 380V,32A |
| | | | | | | 240V,75A | 240V,44A / 415V,25A |
| | | | | | | 240V,87.5A | 240V,51A / 415V,29A |

Working Height: 35" Overall Height: 44½" Minimum Fat Capacity: * 55 lbs. ** 102 lbs. Specify voltage and phase
 40 lb. Fryer Basket Size: 12½" x 6½" x 5½"; Use Basket # V184A 65 lb. Fryer Basket size: 16¾" x 8¾" x 6"; Use Basket # V180A
 40 lb. Fryer Foam Area: 13½" x 22" 65 lb. Fryer Foam Area: 18¾" x 28"
 40 lb. Fryer: 18 KW 65 lb. Fryer: 21 KW
 Door: Stainless Steel; Body: Stainless Steel except: FMP-40BSS - Enamel



Electric & Gas Fryer

| Model | A | B |
|--------|------|------|
| 40 lb. | 31" | 15½" |
| 65 lb. | 35½" | 20" |

Floor Model Fryer

| Part # | Fryer Type | Depth |
|--------|-----------------------|-------|
| V174P | 40 lb. gas / electric | 13¾" |
| V180P | 65 lb. gas / electric | 16¾" |

"P" Plasticized handles Front hook placement

Heavy Duty Floor Model Gas Fryers - 40 lb. and 65 lb.

Model Fryers were designed with the economical, efficient and hard working fryer.

When you need performance, you can depend on Cecilware Heavy Duty Gas Fryers to do the job.

Features

- ✓ Heavy Duty Stainless Steel Unibody Construction - for long life.
- ✓ Heavy Duty Stainless Steel Heat Exchangers - for maximum heat transfer.
- ✓ Heavy Duty Cast Iron Burners
- ✓ Oversized, Full-flow 1.25" Drain Valve - makes draining effortless.
- ✓ Automatic Temperature Controls - standard.
- ✓ Large Foam Area
- ✓ Super Fast Heat-up & Recovery
- ✓ Includes Two Fry Baskets and Crumb Screen
- ✓ Options: Locking and regular casters, single fry basket, banking strips



| Model # | Tank | Fat Capacity | Overall Depth | Width | BTU/Hr. | Burner Tubes | Ship Weight |
|-------------|-----------------|--------------|---------------|-------|---------------------------|--------------|-------------|
| FMP403-HP* | Mild Steel | 40 lbs. | 31" | 15½" | 110,000 Nat 100,000 LP | 3 | 190 lbs. |
| FMS403-HP* | Stainless Steel | | | | | | |
| FMP-40** | Mild Steel | 40 lbs. | 31" | 15½" | 115,000 | 4 | 200 lbs. |
| FMP-40BSS** | Mild Steel | | | | | | |
| FMS-40** | Stainless Steel | 65 lbs. | 35¼" | 20" | 140,000 | 5 | 265 lbs. |
| FMP-65*** | Mild Steel | | | | | | |
| FMS-65*** | Stainless Steel | | | | | | |

Minimum Fat Capacity: * 49 lbs., **41 lbs., ***79 lbs. Specify Natural or LP Gas; Working Height: 35" Overall Height: 44½"

40 lb. Fryer Basket Size: 13¼" x 6½" x 6"; Use Basket # V174A 40 lb. Fryer Foam Area: 13½" x 22"

65 lb. Fryer Basket Size: 16¾" x 8¾" x 6"; Use Basket # V180A 65 lb. Fryer Foam Area: 18¼" x 28"

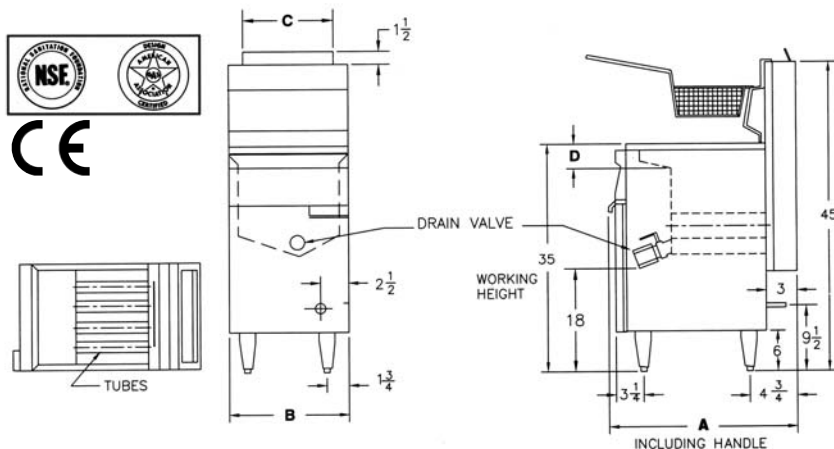
Door: Stainless Steel; Body: Stainless Steel except: FMP-40BSS, FMS403HPBSS - Enamel sides

Dimensions

| C | D |
|-------|-----|
| - - - | 4½" |
| 17" | 5¼" |

Baskets

| Width | Height | Weight |
|-------|--------|--------|
| 6½" | 6" | 3 lbs. |
| 8¾" | 6" | 7 lbs. |



Counter Top Gas Fryers

Features

- ✓ Heavy duty 100% stainless steel construction for long life.
- ✓ 18 gauge Stainless Steel fry tank.
- ✓ Automatic temperature controls.
- ✓ Includes two fry baskets, crumb screen, and pressure regulator.
- ✓ Ball type slanted drain valve for fast draining.
- ✓ Basso Safety Pilot with high-limit control.
- ✓ GF-10 has a flat bottom, GF-16 and GF-28 are tube fired.
- ✓ 4" legs optional.



| Model # | Fat Capacity | Depth | BTU/Hr Nat.; LP | Ship Weight | Use Fry Baskets |
|---------|--------------|-------|-----------------|-------------|-----------------|
| GF-10 | 13 lbs. | 20½" | 26,000; 26,000 | 53 lbs. | V091A/V092A |
| GF-16 | 18 lbs. | 21¾" | 22,500; 18,000 | 60 lbs. | V091A/V092A |
| GF-28 | 28 lbs. | 22" | 45,000; 38,000 | 91 lbs. | V094A/V095A |

Specify Natural or LP Gas **Width:** 12¼" GF28: 18¼" **Height:** 17¼" GF10: 14½"

Counter Top Electric Fryers

Removable Stainless Steel Tank

Automatic Temperature Controls

Features

- ✓ Heavy duty 100% stainless steel construction for long life.
- ✓ The EL120 can plug in anywhere.
- ✓ Heavy duty, high speed elements.
- ✓ Automatic temperature controls.
- ✓ Includes two fry baskets.



| Model # | Fat Capacity | Width | Depth | Height | Electrical | Ship Weight |
|---------|-----------------------------|-------|-------|--------|--|-------------|
| EL-120 | 15 lbs. | 12" | 19½" | 8¼" | 120V, 18KW, 15A | 29 lbs. |
| EL-170 | Same as EL-120 with 4" legs | | | | | |
| EL-250 | 15 lbs. | 12" | 19½" | 8¼" | 240V, 5.5KW, 22.9A 208V, 4.2KW, 20.2A | 29 lbs. |
| EL-270 | Same as EL-250 with 4" legs | | | | | |
| EL-310* | 45 lbs. | 18" | 21" | 11½" | 240V, 5.5KW, 22.9A 208V, 5.5KW, 26.4A | 45 lbs. |
| ELT-500 | 60 lbs. | 25½" | 20½" | 18½" | 240V, 11KW, 46A 208V, 8.4KW, 40A | 60 lbs. |

* Specify voltage. 1 phase only. EL-120/170 and EL-250/270 line cord included

Use Fry Baskets: V091A and V092A except for EL310 use V077A and V078A

Counter Top Fry Baskets

| Part # | Fryer Type | Hook Placement | Depth | Width | Height |
|--------|------------------------------------|----------------|-------|-------|--------|
| V006A | 10 lb. gas | Front | 8¾" | 3½" | 4½" |
| V091A | 13, 18 lb. gas, 15 lb. electric | Right | 10¾" | 3⅜" | 3¾" |
| V092A | | Left | | | |
| V077A | 20 lb. electric | Right | 10⅞" | 3½" | 4⅞" |
| V078A | | Left | | | |
| V094A | 28 lb. gas | Right | 10⅞" | 5⅝" | 4¾" |
| V095A | | Left | | | |



FRY-SAVER®

The Only Filtration System That Doubles the Life of Cooking Oil!

Automatic
Reversible Pump



Compact Design

Why Leading Chain Store Restaurants Prefer the FRY-SAVER®

No
Diatomaceous
Earth
or Chemicals
Needed!

- ✓ **Keeps Oil At Peak Quality** - Improves the taste of fried foods by removing contaminants > 3 microns.
- ✓ **Reduces Oil Cost To Keep Profits High** - Doubles the life of oil.
- ✓ **Super Fast Filtration Process** - Processes 3 ½ gallons of oil in 1 minute.
- ✓ **Safe, Automatic, Reversible Pump** - No pouring, spilling or spattering. Oil is pumped into the completely enclosed unit, thoroughly filtered, and at the flip of a switch pumped back, absolutely clean.

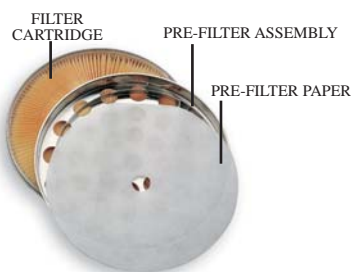
Reasons FRY-SAVER® Works Better Than Other Filtration Systems

- ✓ Pleated filter design provides 15 times more filtering area than other filters. Long life FRY-SAVER® pleated cartridge filters are replaced only when pleats become full.
- ✓ Does not require Diatomaceous Earth or other harsh chemicals that can leave residue in oil.
- ✓ The only filter system that removes microscopic oil-killing contaminants.
- ✓ Filter Cartridge and Pre-Filter Paper - filters and cleans up to 1,500 lbs. of oil or fat.

| Oil Savings Calculations - Filtering Once Per Day | | | | |
|--|-----------------|----------------------|--------------------|-----------------------|
| | Not Filtering | Cecilware FRY-SAVER® | Leading Competitor | Insert Your Figures |
| A Lbs. of Oil Used Per Day | 40 | 40 | 40 | |
| B Life of Oil | | 2 (Doubles) | 1.5 | |
| C Days Per Year | 365 | 365 | 365 | |
| D Total lbs. of Oil Used Per Year $(A \times C) \div B$ | 14,600 | 7,300 | 9,733 | $(A \times C) \div B$ |
| E Price of oil per lb. | \$ 0.46 | \$0.46 | \$ 0.46 | |
| F Annual Oil Expense $(D \times E)$ | \$ 6,716 | \$ 3,358 | \$4,477 | $(D \times E)$ |
| G Diatomaceous Earth | - | (not needed) | \$406 | |
| H Filter Paper | - | \$274 | \$314 | |
| I Filter Cartridges | - | \$375 | - | |
| J Adjusted Annual Oil Expense $(F+G+H+I)$ | \$ 6,716 | \$ 3,632 | \$ 5,197 | $(F+G+H+I)$ |
| Savings vs. Not Filtering | | \$ 3,084 | | |
| Savings vs. Leading Competitor | | \$ 1,565 | | |



Accessories



| Part # | Description |
|---------------|--|
| 20000 (F-101) | Filter Cartridges (1 dozen / carton) |
| 20003 | Filter Cartridges (3 / pack) |
| 20215 (F-201) | Stainless Steel Pre-Filter Assembly |
| 20220 (F-202) | Pre-Filter Paper For F-201 (150 / carton) |
| 20230 | Large Casters (4 / Set) |
| 20240 | Stabilizing "Wings" For Large Casters (Model F-150 only) |

| Model # | Capacity | Height | Pump Capacity | Ship Weight |
|---------|---------------------|--------|-----------------|-------------|
| F-60 | 60 lbs. (8 gals.) | 17" | 3.5 gal. / Min. | 85 lbs. |
| F-100 | 120 lbs. (16 gals.) | 33" | | 95 lbs. |
| F-150 | 150 lbs. (20 gals.) | 40" | | 105 lbs. |

Electrical: 120 volts, 60 cycles, 5.5 amps
Motor: 1/4 hp; **Diameter:** 17"
 When 220 volts, 50 cycle motor is furnished; the above model numbers will carry the designation "NUL"

Specifications subject to change without prior notice

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